

Dawa Gyelgen Sherpa

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D.O.B: 1-18-1991

PROFESSIONAL SUMMARY

Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings. Apart from my diploma in Culinary Arts I have experience of more than 5 years in Five Star properties like Kempinski hotels and Hyatt. I am well experienced in managing kitchen staff and preparing foods at reduced cost without compromising quality and taste.

SKILLS:

- Cooking technique
- Beautiful presentation of food
- Strong attention to safe food handling procedures
- Food presentation talent
- I have experienced of All Day Dining and Room Dinning

Currently working in:

Double tree Hilton and suites, Victoria

As a First cook

July 30 ,2024 and continuing

July 26, 2022 and July 26 , 2024

Dairy Queen Grill and Chill

Millstream, Langford

As a Grill cook

Job Description:

1. Prepare and cook complete meals or individual dishes and foods
2. Inspect kitchens and food service areas
3. Train staff in preparation, cooking, and handling of food
4. Order supplies and, equipment
5. Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies, and, equipment,
6. Clean kitchen and work areas
7. Recruit and hire staff
8. Manage kitchen operations
9. Moving, storing and packing food products including lifting supplies up to 50lbs.

15th April 2018 – 5th July 2022 at Andaz Capital Gate, Abu Dhabi

Previously known as **Hyatt capital gate** and rebranded the name into Andaz **Capital Gate** in **5th November ,2018**

Position: **Commis I**

Job Description

- Consistently offer professional, friendly and engaging service
- Ability to work in a fast paced kitchen
- Follow outlet policies, procedures and service standards
- To have full knowledge of all menu items and preparation methods following sanitation policies while handling food.
- Demonstrate a complete knowledge and understanding of the food service standards
- To strive to anticipate guests needs whenever possible fulfilling guest satisfaction
- To comply with Municipality regulations regarding Food Hygiene procedures.
- To promote Hotel and Brand key Standards
- To attend daily briefing sessions with department head.
- To attend training sessions and to operate in line with the training or information received
- To demonstrate a pride in workplace and a high level of commitment

From 24 September 2016 – To 10 April 2018

Kempinski Al Othman Hotel, Al Khobar Saudi Arabia

Position: Commis II

Job Description:

- Working in show kitchen, arranging breakfast buffet
- Well trained in Italian, Indian and Asian cuisine.
- Trained in food preparation efficiently as well as increase in the speed of delivery.
- Trained in maintaining hygiene standards (HACCP), following FIFO in the work place, maintaining the walk-in's chiller and deep freezers, thawing of frozen food.
- Trained in handling various equipment as well as knowledge of their maintenance and their hygiene standards.
- Trained in handling various sea food, cold cuts and red meats.

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.
- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.
- Maintained updated knowledge of local competition and restaurant industry trends.
- Instruct new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Maintaining smooth and timely operations in preparation and delivering of meals and kitchen sanitation.

EDUCATION

Diploma:

Academy of culinary arts, Lalitpur, Nepal May 2016

High School Graduate

Lalitpur college, Lalitpur, Nepal 2008

- Coursework in culinary and hotel management
- Food safety and Hygiene Training, HACCP training.